

**Torres, Francine**

---

**From:** ayano@muso-intl.co.jp%inter2 [ayano@muso-intl.co.jp] on behalf of ayano@muso-intl.co.jp  
**Sent:** Tuesday, August 09, 2005 10:55 PM  
**To:** National List  
**Subject:** TM-04-07 Comments  
**Attachments:** ATTACHMENT.TXT

To. Mr. Arthur Neal.

My name is Ayano Satogami, and I am working for Muso Co., Ltd. Japan.  
Muso is certified by OCIA for NOP (OCIA ID#957), and we are exporting various organic products, such as miso, soy sauce, vinegar, cooking wine, sake...etc to America.

We would like you to accept the following substances used for organic processing continuously.  
The substances are Non-GMO.

1. Koji spore (aspergillus oryzae)  
It is used for fermented products, miso, shoyu, vinegar and sake.  
It is very important and critical to make these products.  
Koji spore is microorganism and not chemical.

2. Yeast  
It is used for fermented products, vinegar and sake.  
It is very important and critical to make these products.  
It is microorganism which produces alcohol by fermenting sugar.

3, Enzyme  
It is used for fermented product, vinegar.  
It is very important and critical to make this product.

We hope you could accept them.

Sincerely

Ayano Satogami/Muso Co., Ltd.  
Overseas Sales Department  
3-7-22 Nishitenma, Kita-ku, Osaka 530-0047 Japan  
Tel 81-6-6316-6014  
Fax 81-6-6316-6016  
e-mail [ayano@muso-intl.co.jp](mailto:ayano@muso-intl.co.jp)  
<http://www.muso-intl.co.jp/>